

Dinner

Thursday & Friday Night April Dinner Menu

Starters

Peel & Eat Shrimp Served with lemons and cocktail sauce. ½ Pound \$11.95 & 1 Pound \$18.95

Sicilian Burrata Caponata Blend of eggplant, zucchini, yellow squash, capers, tomato, onion, garlic, kalamata olives sauteed with a sweet & sour sauce, fresh basil and parsley served with burrata cheese and toasted focaccia toast. \$13.95

Gravlax Salmon Cured salmon lox served on a toasted focaccia, pickled onion, capers, sliced hard-boiled egg and fresh dill & caramelized onion spread. \$12.95

Elotes Street Corn Dip Roasted corn, creamy chipotle garlic sauce, fresh jalapeño slice, green onion, cotija cheese, and served with corn chips. \$12.95

Salads & Handhelds

8-ounce Forbes Burger Hand patty Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with Uclub house chips. \$13.95 (add bacon \$0.99) Black bean is \$14.95, Chicken \$15.95, Grilled Salmon \$17.95

Cheeseburger Tacos Prime angus ground beef patty served in 3 corn tortilla, topped with lettuce, tomato, onion, American cheese, pickles, ketchup and mayo, served with Uclub house chips. \$14.95

Roasted Beet & Quinoa Salad Quinoa tossed with roasted beets, red onion, tomato, cucumber, green onion, and arugula finish with a tarragon champagne vinaigrette. \$14.95

Strawberry Poppyseed Salad Arugula, romaine blend tossed in poppyseed vinaigrette, topped with candied pecan, fresh strawberry, cucumber, peppers, mandarin orange, and feta cheese. \$15.95

Crunchy Thai Chopped Salad Sweet chili peanut vinaigrette tossed with iceberg, cucumber, roasted peanuts, celery, carrots, peppers, cabbage, green onion, and cilantro. \$14.95

Avocado & Tofu Crouton Caesar Romaine tossed with house Caesar dressing, parmesan cheese, tofu crouton, finished with avocado and hard-boiled egg slices. \$15.95

Add Chicken: \$3, Seared Ahi Tuna: \$5, Grilled Salmon: \$6, 6 Jumbo Grilled Shrimp: \$6, Grilled 6-ounce Filet: \$10

Entrees

Seafood Bouillabaisse Mussels, clams, jumbo shrimp, dill, cherry tomato, garlic tossed in a rich lobster, dill, tomato broth served with toasted focaccia. \$24.95

Braveheart Prime Angus Filet Au Poivre Peppercorn crusted filet mignon, pan roasted to medium rare, served with veg du jour and a brandy demi glazed reduction and choice of side. 6-ounce \$24.95 or 8-ounce \$28.95

Cedar Plank Salmon Fresh Atlantic salmon hot smoked on a Cedar plank served with veg du jour, dill, cucumber & caper tzatziki sauce and choice of side. \$25.95

Honey Garlic BBQ Chicken Semi boneless half chicken grilled and glazed served with a Carolina apple and cabbage slaw. \$18.95 (Carolina slaw consist of red and green cabbage, granny smith apples, grain mustard, caraway seed, cider vinegar, and chives)

Seared Jumbo Scallops 4 Fresh scallops seasoned and pan roasted served with wild rice pilaf, roasted pepper and tomato coulis, and veg du jour. \$26.95

Bacon Wrapped Pork Tenderloin Applewood smoked bacon wrapped pork tenderloin, pan roasted served with a sweet potato cider sauce, choice of side and veg du jour. \$27.95

Uclub Angus Prime Rib Angus prime rib seasoned with garlic, herbs and club spices, slow roasted and served with a choice of side, veg du jour and au jus. 10 oz. \$20.95, 12 oz. \$23.95, 14 oz. \$26.95

Each entrée is served with a house or Caesar salad, rolls and butter.

Cup of our homemade soup \$1.99; Small dinner wedge salad \$2.99

University Club Sides

Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, wild rice pilaf, quinoa pilaf, potato latke and apple sauce, seasoned potato wedge, and pesto couscous.

Add an extra side \$1.95

Desserts

U Club Gold Brick Sundae: Pecan chunks in a milk chocolate sauce spooned over vanilla ice cream. \$9.50

Turtle Sundae: Vanilla ice cream, chocolate sauce, caramel sauce, and pecans. \$6.50

Brown Ala Mode: Homemade brownie topped with vanilla ice cream and chocolate sauce. \$7.00

Ask your server for additional featured desserts

Thursday Featured Entrees & Special

04/7/2022 Pan Roasted Grouper Seasoned and pan roasted Grouper served with a Saffron lobster sauce, wild rice pilaf, and veg du jour. \$25.95

04/14/2022 10-ounce Prime Angus Filet Seasoned and grilled to medium rare filet served with choice of side, veg du jour and black pepper cognac reduction. \$31.95



04/21/2022 2 for \$39 Chicken Piccata, Herb Roasted Vegetable Crepe, Salmon Burger, 10-ounce Sirloin

04/28/2022 Garlic Honey Soy Grilled Swordfish Bowl Quinoa pilaf, edamame, carrots, cucumber, green onion, and peppers. \$25.95

AVAILABLE ONLY ON FRIDAY NIGHTS



Friday Fish Fry: Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, veg du jour, and coleslaw. \$15.95 Blackened \$0.99; Soup or Salad \$2.95

04/08/22 Cod & Blue Gill

04/15/22 Cod & Tilapia

04/22/22 Cod & Catfish

04/29/22 Cod & Walleye